

(1) Avocados with seeds from South America, Central America, or Mexico.

(2) Citrus with peel from Afghanistan, Andaman Islands, Argentina, Bangladesh, Brazil, Cambodia, China (People's Republic of), Comoros, Cote d'Ivoire, Federated States of Micronesia, Fiji Islands, Home Island in Cocos (Keeling) Islands, Hong Kong, India, Indonesia, Japan and adjacent islands, Korea, Laos, Madagascar, Malaysia, Maldives, Mauritius, Mozambique, Myanmar, Nepal, Oman, Pakistan, Palau, Papua New Guinea, Paraguay, Philippines, Reunion Islands, Rodrigues Islands, Ryukyu Islands, Saudi Arabia, Seychelles, Sri Lanka, Taiwan, Thailand, Thursday Island, United Arab Emirates, Uruguay, Vietnam, Yemen, and Zaire.

(3) Mangoes with seeds from Barbados, Dominica, French Guiana, Guadeloupe, Martinique, St. Lucia, and all countries outside of North, Central, and South America and their adjacent islands (which include the Caribbean Islands and Bermuda).

(4) Corn-on-the-cob from Albania, Algeria, Bosnia and Hercegovina, Croatia, Cyprus, Egypt, France, Greece, Israel, Italy, Lebanon, Libya, Malta, Macedonia, Morocco, Sardinia, Serbia and Montenegro, Slovenia, Spain, Syria, Tunisia, and Turkey.

(5) Black currants unless authorized in an import permit to specified areas.

(c) Quick freeze may damage commodities and is recommended for thick-skinned fruits and vegetables, such as durian and coconut, that will be processed into another form (*e.g.*, for puree, juice, or mashed vegetables).

[70 FR 33269, June 7, 2005, as amended at 70 FR 41092, July 15, 2005]

§ 305.18 Quick freeze treatment schedule.

(a) *T110*. (1) Initially, lower the commodity's temperature to 0 °F or below.

(2) Hold the temperature of the commodity at 20 °F or below for at least 48 hours.

(3) The commodity may be transported during the 48-hour treatment period, but the temperature must be maintained at 20 °F or below prior to release.

(4) The fruits and vegetables may not be removed from the vessel or vehicle

transporting them until an inspector has determined that they are in a satisfactory frozen state upon arrival. If the temperature of the fruits or vegetables in any part of a shipment is found to be above 20 °F at the time of inspection upon arrival, the entire shipment must remain on board the vessel or vehicle under such safeguards as may be prescribed by the inspector until the temperature of the shipment is below 20 °F, or the shipment is transported outside the United States or its territorial waters, or is otherwise disposed of to the satisfaction of the inspector.

(b) [Reserved]

§ 305.19 [Reserved]

Subpart—Heat Treatments

§ 305.20 Treatment requirements.

(a) *Certified facility*. The treatment facility must be certified by APHIS. Recertification is required annually, or as often as APHIS directs, depending upon treatments performed, commodities handled, and operations conducted at the facility. In order to be certified, a heat treatment facility must:

(1) Have equipment that is capable of adequately circulating air or water (as relevant to the treatment), changing the temperature, and maintaining the changed temperature sufficient to meet the treatment schedule parameters.

(2) Have equipment used to record, monitor, or sense temperature, maintained in proper working order.

(3) Keep treated and untreated fruits, vegetables, or articles separate so as to prevent reinfestation and spread of pests.

(b) *Monitoring*. Treatment must be monitored by an official authorized by APHIS to ensure proper administration of the treatment. An official authorized by APHIS approves, adjusts, or rejects the treatment.

(c) *Compliance agreements*. Facilities located in the United States must operate under a compliance agreement with APHIS. The compliance agreement must be signed by a representative of the heat treatment facilities located in the United States and APHIS. The compliance agreement must contain